

**METHOD FOR PROCESSING BROWN RICE**

**Patent number:** JP2002058439  
**Publication date:** 2002-02-26  
**Inventor:** YOSHIMURA SABURO; MORISHITA TATSUO  
**Applicant:** MINATO PHARMACEUTICAL CO LTD;; FINARL:KK  
**Classification:**  
**- international:** A23L1/10; A23L1/30; B01J2/00  
**- european:**  
**Application number:** JP20000248070 20000818  
**Priority number(s):**

**Abstract of JP2002058439**

**PROBLEM TO BE SOLVED:** To provide a method for processing brown rice capable of improving the taste thereof through efficiently utilizing the useful substances in the brown rice and sprouting it.

**SOLUTION:** This method for processing brown rice comprises sprouting brown rice into sprouted brown rice, which is then roasted at 150-400 deg.C for 0.5-6 h and subsequently ground to 5-35  $\mu$ m in average particle size.

~~~~~  
Data supplied from the **esp@cenet** database - Patent Abstracts of Japan